

GRANDMA'S GIRLS - RUTH



When you think of Grandma's Pantry, you think of **FAMILY**. Whether blood relative or not, working at Grandma's Pantry is a family affair. This special lady happens to be true family. Her name is Ruth but we all call her Aunt Ruthie and she is the boss' aunt. She has worked at Grandma's Pantry for 12 years. Her responsibilities include customer service and packaging. Her favorite part of working at Grandma's Pantry is working with her coworkers on "Old Ladies Day", which happens to be every Tuesday. (Tuesdays became known as "Old Ladies Day" because that is the day when the three oldest ladies work together. Obviously, the "young" ladies gave Tuesdays this "special" name). Ruth also enjoys selling our homemade fudge to customers. As she puts it, "it's good stuff!" Her favorite Grandma's Pantry

products are Black Walnut Fudge and Grandma's Pride cheese spread (it's been said she had a part in making the recipe).

When not at work, Ruth enjoys traveling, singing, reading and bird watching. Someday she hopes to visit Texas in the spring so she can go bird watching.

Her favorite verse from the Bible is Psalm 19:14 "Let the words of my mouth and the meditation of my heart be acceptable in thy sight, O Lord, my strength and my redeemer."

Aunt Ruthie is a great cook and she would like to share two more of her favorite recipes (a number of her recipes can be found in previous newsletters).

EASY BAKED MACARONI

Melt 3 Tbsp. butter in a two quart casserole dish.

Stir in 1 ½ cups uncooked macaroni. Mix well.

Add 1 tsp. salt, 1/4 tsp. celery seed, ¼ tsp. pepper, ½ tsp. parsley, ½ tsp. minced onion, 2 cups grated cheddar cheese and 4 cups milk.

Mix well.

Bake uncovered at 225 degrees for 3 hours.

Serves 6-8

CHICKEN MILAN

10 chicken breast without skins

¼ lb. dried beef

2 10 1/2 ounce cans cream of mushroom soup

2 cups sour cream

Swiss cheese slices to cover chicken

Buttered bread crumbs

Butter baking dish and scatter small pieces of dried beef on the bottom.

Roll up chicken breasts and put on top of the beef.

Cover with Swiss cheese.

Combine soup and sour cream with a dash of poultry seasoning if desired.

Mix and pour over chicken.

Bake uncovered at 275 degrees for 3 hours.

Sprinkle buttered bread crumbs on top when nearly done.

Serves 8-10.

***“So, whatever you eat or drink, or whatever you do,
do all to the glory of God.”*** (1 Cor. 10:31)